

**Claims**

1. A method for producing a frozen confection having an overrun of at least 15%, which method comprises quiescently freezing a mix containing a carbon dioxide generating composition, characterised in that the mix does not comprise a gel.  
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2. A method according to claim 1 wherein the frozen confection has an overrun of at least 25%, preferably 40%.
3. A method according to claim 1 or claim 2 wherein the mix contains less than 1% stabiliser, preferably less than 0.3%.
- 10 4. A method according to any preceding claim wherein the frozen confection is a water ice.
5. A method according to any preceding claim wherein the carbon dioxide generating composition comprises an acid and a carbonate.
- 15 6. A method according to claim 5 wherein the acid is a food grade organic acid such as citric acid, malic acid, ascorbic acid, lactic acid, succinic acid or tartaric acid.
7. A method according to claim 5 or claim 6 wherein the carbonate is a food grade material that is insoluble in water.
8. A method according to claim 7 wherein the carbonate is calcium carbonate.
- 20 9. A method according to any preceding claim wherein the mix is quiescently frozen in a mould.
10. A method according to any preceding claim wherein the mix is partially slush frozen before it is quiescently frozen.
11. A method according to claim 10 wherein carbon dioxide generation is caused to occur before the mix is partially slush frozen.
- 25 12. A method according to claim 10 wherein carbon dioxide generation is caused to occur after the mix is partially slush frozen and before it is quiescently frozen.
13. A method according to any of claims 1 to 9 wherein the mix is not partially slush frozen.

14. A method according to any preceding claim wherein the mix is quiescently frozen by immersion in liquid nitrogen.
15. A frozen confectionery product comprising a plurality of discrete water ice pieces characterised in that the discrete water ice pieces are aerated.
- 5 16. A frozen confectionery product according to claim 15 wherein the discrete water ice pieces have an overrun of at least 2%.
17. Use of a carbon dioxide generating composition to aerate a frozen confection wherein the mix does not comprise a gel.